FRANKFURTER SAUSAGE MINESTRONE



【Ingredients for 3 servings】
- This product（Undiluted liquid）60g
- Paprika（Red and yellow）30g each
- Frankfurter Sausage 3 sausages
- Water 720g
- spaghetti 15g
- Onion 100g
- Carrot 80g
- Potato 120g
- Celery 40g
- Basil 2 leaves
- olive oil 10g
- Parmesan cheese 15g

【Method of preparation】
①Dice the onion, celery and carrot into 1cm cubes. Cut the peppers and potatoes into 1cm cubes. Once the potatoes have been cut, rinse them under running water and drain them in a colander.
②Heat olive oil in a pan, then add the onion, celery, carrot and Paprika. Add a pinch of salt and gently fry over a low heat until the vegetables release their moisture and soften.
③ Add water, this product, potatoes, spaghetti broken into 2cm lengths, and whole frankfurters. Bring to the boil, then simmer over a low heat for about 10 minutes.
④ Serve in a bowl, sprinkle with Parmesan cheese, scatter torn basil leaves over the top, and it's ready.

【Key points for cooking】
- The ratio of this product to water is 1:12.
- Frankfurters may be cut into bite-sized pieces before adding.
- Feel free to add any vegetables you like. Soybeans, daikon radish, courgettes, cabbage, and mushrooms are also delicious. Fresh tomatoes are particularly recommended.
- Vegetables, when gently sautéed over a low heat, lose excess moisture and concentrate their natural sweetness, making them delicious additions to soups.
- You don't need to add spaghetti. Adding spaghetti makes it more filling. You may add macaroni.
- Please note that potatoes will disintegrate and turn into a mushy soup if boiled for too long.